

Sample Sunday Lunch Menu

Appetizers

Dunmore East Seafood Chowder, Irish Wholemeal Soda Bread

Pressed Pork Terrine, Homemade Orchard Fruit Chutney & Blaa Crisps

Homemade Cream of Soup of the Day, Chopped Herbs & Croutons, Freshly Baked Bread Rolls

Chicken Fillet & Button Mushroom Vol au Vent, Puff Pastry Case, Micro Cress & Herb Oil

Main Course

North African Spiced Lamb Tagine, Lemon & Chive Rice (GF)

Roast Breast of Turkey, Baked Waterford Ham, Thyme Stuffing, Roast Jus & Cranberry sauce

Spinach & Ricotta Tortellini Simmered in a Vine Tomato Vegetable & Basil Fondue (V)

Seared Fillet of Sea Trout, Fragrant Saffron and Dill Beurre Blanc

Pan Roast Breast of Glin Valley Chicken, Dunphy's Champ Mash, Peppercorn & Jameson Whiskey Sauce (GF)

Accompanied by a Selection of Fresh Market Vegetables and Potatoes

Desserts

Tower Hotel Chef's Dessert Tasting Plate, Fruit Sauces

Mango Cheesecake, Tropical Fruit Sorbet

A Selection of Ice Creams in a Chocolate Waffler Basket & Hedgerow Berries

Sticky Toffee Pudding, Fudge Sauce

Hot Beverage

Freshly Filtered Tea or Coffee

3 Course €23.50pp

2 Course + Tea & Coffee €18.50pp

(GF) Gluten Free, Gluten free bread available, (V) Suitable for Vegetarians
Please inform our Waiting Staff of any food Allergies or Special Requests
Where Possible Food Products are sourced from Local Suppliers

At The Tower Hotel We Are Proud To Support Local Producers & Suppliers
Gerry Walsh's Fruit & Vegetables, Dawn Meats, Quinlan's Poultry, Green Hill Fruit Farm, Countrystyle
Foods, Atlantis Seafood.